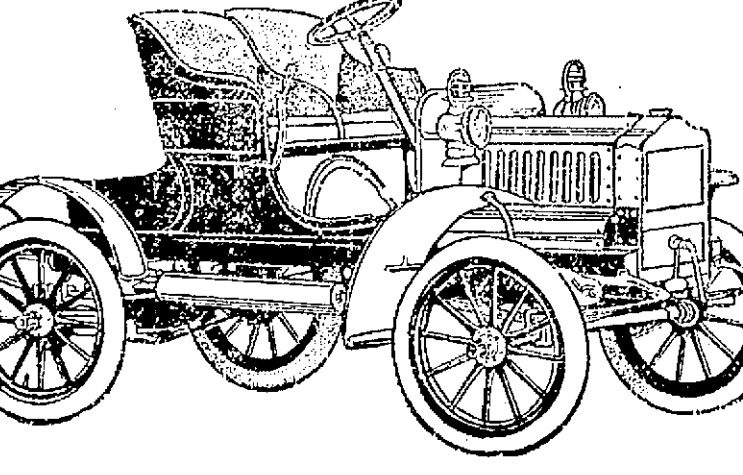


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## IN THE LIMELIGHT

## A PICTURESQUE MAN



John R. Hegeman, president of the Metropolitan Life Insurance company, who has been indicted on seven counts for forgery in the third degree and three for perjury, is the most picturesque figure in the insurance game. He is long-haired, gray and swarthy. The indictments grew out of certain "year-end" transactions in which the annual statements to the state insurance department are said to have been "doctored."

Hegeman is a striking personality, both physically and intellectually. In facial contour he bears a strong resemblance, some think, to the late Edwin Booth. His hair is worn in long ringlets which flow over his shoulders and this part of his adornment is his particular pride. The curling locks now streaked with gray are cared for as carefully as the hair of any woman, and when he sits in the sunlight his head appears to be covered with a mass of floss silk. His face is smooth shaven and the cameo-like features are accentuated by a pair of clear, gray eyes that light up wonderfully when his favorite topic—life insurance—is under discussion.

Mr. Hegeman has a remarkable memory for every detail connected with insurance statistics and without reference to books or memoranda can talk for hours on the subject, going into facts and figures with a ready accuracy and sustaining any contention he may make as to statistics with marvelous force. As a controversialist on the principals of the business in which he is engaged he has few peers.

He usually wears an old-fashioned stock and a standing collar, a long frock coat of dark material and light-colored trousers. In general appearance he has been described by one of his biographers as "a composite picture of Benjamin Franklin and Booth the actor."

His entire life since boyhood has been devoted to figures and to statistical work. He was born in New York in April, 1844, and when he was 22 years old he became the accountant of the Manhattan Life Insurance company where he first displayed those faculties which subsequently elevated him to a position at a salary of \$100,000 a year. He left the Manhattan company to become the secretary of the Metropolitan Life Insurance company, and in that capacity his zeal and his unflagging energy increased the business of the company to such an extent that the directors voted to make him the vice president. He continued as vice president of the company until October, 1891, when he was elected president.

## PLANS HAVEN FOR HOBOES

Dr. Ben L. Reitman, organizer of the Brotherhood Welfare association, an institution designed to uplift the "Weary Willie" band more commonly known as tramps, who recently gave an elaborate banquet at a prominent Chicago hotel to a typical gathering of "knights of the road," has aroused reformers and others by his unique plan and many are already becoming interested in his scheme.

Dr. Reitman was born in St. Paul January 1, 1879, and when 12 years old he ran away from home and took up the "Weary Willie" profession. For five years he remained at home and went to school or worked for a period of seven months out of the year and the balance of the time he put in tramping about the nation. At the age of 17 he became fireman on a tramp steamer out of Tampa, Fla., to Europe and sailed around the world several times as first, second and third class and steamer passenger, as sailor, fireman, cook, steward, ship doctor and stowaway. He also has traveled throughout different countries in the guise of tourist, companion, beggar, tramp and investigator. After obtaining knowledge of the world and the various modes of living by its inhabitants Dr. Reitman decided to take up the cause of the tramp and is now devoting his time to the uplifting of this well-known element.



## HEAD OF NATIONAL W. C. T. U.



Mrs. Lillian M. N. Stevens, president of the National Woman's Christian Temperance Union and vice president of the World's Woman's Christian Temperance Union, has, by means of her talents, applied to a lifelong and unflinching fight against the curse of intoxicating drink, achieved not only national but international fame. Thus Mrs. Stevens few of our Americans are more in the public eye to-day.

But her home life and surroundings at Portland, Me., have her most intimate friends, know of. The Stevens homestead is in Strouds water, a historic suburb of the charming City by the Sea which the poet Longfellow sang of. The house is of the old Colonial style, severe in its design, but conveying an unmistakable air of gentility and comfort. It is over a century old and was built for Mrs. Stevens' husband's father, who brought his bride there.

It has always been the noted occupant's aim to preserve the old-fashioned air which characterizes the residence. Nothing modern finds a place within its four walls. While electricity is available for lighting purposes kerosene lamps are the sole illuminant.

The rooms are all large and square. Some years ago Mrs. Stevens converted what was originally the kitchen into her study. Chosen for its southern exposure and for the inspiring view obtainable from its windows it is an ideal working den. Two and sometimes three stenographers are employed receiving dictation, writing out reports, addresses, etc., for the daily mail which must be attended to is a matter of no inconsiderable magnitude.

While explaining some of the interesting features of her study Mrs. Stevens placed for me a chair which she stated was over 100 years old. In front of me was an immense fireplace which takes a four-foot log, the length of the cut in the woods. Flanking the fireplace is one of those old-fashioned brick ovens of our grandmother's days where many a steaming hot meal has been prepared for the earlier occupants of the house.

## LEADS WAR ON WHITE PLAGUE

Dr. Frank Billings of Chicago, president of the Illinois state board of charities and a noted physician, has been elected president of the National Association for the Study and Prevention of Tuberculosis. This organization of doctors, which has already done important work toward the stamping out of the white plague, has just held a largely attended convention in Washington. After the death of the late Marshall Field Dr. Billings sent in the following bill:

"To services rendered from January 10 to January 17, day and night attendance, time of journey to and from New York—\$25,000."

This fee, one of the largest ever paid, an American doctor, was allowed without question.

Dr. Billings is noted as a diagnostician. He is a member of most of the technical societies of the medical profession and is consulting physician in many of the Chicago hospitals. In 1902-3 Dr. Billings was president of the American Medical Association, and he also has been president of the Chicago Medical society. He is 53 years old and was graduated from Northwestern university medical school in 1881.

Dr. Billings attracted much attention last fall by advocating state regulation of marriage. In a widely-quoted speech he said:

"I do not believe there should be such freedom of marriage. I am no lawyer, but I would like to see society put on its statute books a law forbidding two people to be married, not merely until they had secured a certificate of health from a physician, but until they had obtained a certificate of inheritance showing their antecedents."

"This sounds drastic, but the increase in the defective classes is so impressive as to warrant such a conclusion. Two per cent. of the population of Illinois is insane. The number of defectives is increasing three per cent. annually."



## ECONOMICAL OLD LEM GREEN.

New Yorker Prominent in Race for Mean Man's Medal.

They were swapping stories about people who were "close" or "near"—the adjectives seem more expressive than the word stingy. The up-state man had the floor.

"Did I ever tell you of old Lemuel Green who lived in my town? Old Lem was about as economical as they make them. By strict attention to business and never spending a cent more than he had to, he had accumulated considerable property, and on retiring from active life, his one ambition was to keep his money intact, adding to it, of course, when occasion offered. His nightly occupation was to figure up the interest on his investments, to see how much richer he was than the day before. The first thing he would do in the morning, after his frugal breakfast, which he took at an unearthly hour, was to go to the hotel, where he was first to get hold of the morning paper left for the benefit of the patrons of the hostelry. It was the keenest sort of enjoyment for him to know that the reading of the sheet was attended with no expense."

"The crowning achievement of his career came in connection with his marriage, an event which took place very late in life. He always had said he couldn't afford to get married, and the announcement of his approaching nuptials set the whole community agog. It was figured out that in some way he was going to make or save money by it, but just how we didn't know, and I guess no one knows to this day; however, Lem being what he was, there can be no doubt that he was the monetary gainer. At any rate, he showed, immediately after the ceremony, that he had entered into the state of wedlock in no extravagant spirit."

"The marriage took place at the parsonage. After the words which made the twain one had been pronounced Lem, in the presence of the minister and the witnesses, turned to his wife and his hand went down into his trousers pocket. I had it from the minister that the moment was one of tense expectancy. On withdrawing his hand it was seen that it contained a nickel. This five-cent piece Lem presented to Mrs. Green. 'Here,' he said, 'is your carfare home. I'll walk.' And walk he did, letting thanks take the place of the customary fee to the dominie."

## Finding an Excuse for St. Peter.

She was between three and four years of age, and a few months earlier had spent considerable time in Rome, where even her baby imagination had been vitally impressed by the glory and grandeur of St. Peter's. Now she had begged for the story of Good Friday, and the mother had related it as simply and briefly as possible.

Just one point arose above all others in startling vividness in the small listener's mind: Peter denied Christ.

"Yes, dear,"

"Peter, the one they named the big St. Peter's for, mother?" Incredulously.

"Yes, dear."

"Oh!" sadly.

She skipped off presently, and the mother forgot the story and the child's pained surprise about Peter's fall.

Perhaps an hour later the little girl, radiant with relief, ran back to her mother.

"Mother," almost breathlessly eager, "didn't you say they had put a 'scarlet cloak' on Jesus?"

"Yes, dear," mystified.

"Well, mother," with a gurgle of delight, "I see now how it was. St. Peter didn't know Jesus in the red coat."

And the mother had not the heart to explain.

## Sheepdog Trials.

Sheepdog trials are becoming popular in Canada, and there is some call for them in the neighborhood of New York. But the cost can hardly be called a sheep country, and where there are no sheep there can be little use for working sheepdogs. Sheepdog trials are looked upon as a sort of national pastime or game in Wales and Australia, and to watch the dogs work is to recognize the marvelous intelligence of these aids to shepherds.

The great Toronto show or fair is now the gathering place of the sheepdog owners, and the entertainments that their dogs have given have been greatly applauded. Maj. G. M. Carnochan is the chief supporter of the trials near New York, and his dogs have given very good exhibitions.

The uses of these competitions are manifold. They point to the dog as a utility animal for man, and of what service he is particularly to the shepherd. In the great paddocks of Australia and on the mountains of Wales and Scotland, one dog can do the work of a hundred men; he is an indispensable animal. Again, these trials give to townfolk an inkling as to the intelligence of a dog, and it is to be hoped they will treat him accordingly.

—Country Life in America.

## Content.

"Don't you sometimes wish you had your life to live over?" said the pessimist.

"And go through that spell of hot weather again?" rejoined the optimist. "Not for anything!"

## Too Much Attention.

"Americans pay too much attention to wealth."

"Yes," answered the rural millionaire, "especially the men who assess property."

## TABLE DELICACIES

OLD AND NEW RECIPES WORTH CONSIDERATION.

Pennsylvania German Apple Pie  
Makes a Rich Dessert—Canadian Pastry Idea—To Make Chocolate Cream Filling.

Pennsylvania German apple pie, or tart, that is, with one crust, may be thus made: Prepare a pie dish with a lining of pastry. Take some apples of even size, and not too large. Pare them and cut them in halves, and remove the cores. Place the hollowed core side up in the pie dish. Lay a piece of nice fresh butter on every half apple, in the hollow left where the core was taken out. Spread thickly with the best light brown sugar, and dredge on some really choice fragrant cinnamon. Add about three tablespoonfuls of water. Bake in a hot oven.

The writer's first acquaintance with these German pies was in a far western state, whence a comely daughter of Pennsylvania had come to come and go to service. The fragrance of the pie, as it baked, led her to question her cook, and watch how she baked the pie from time, using some of the sugar and butter and a little water. This kept the apples from having a dry surface and made the pie much richer. It is far better than German apple cake, which is more improved when it, too, has a liberal allowance of butter for enriching the apples.

A Canadian Recipe.—A nice Canadian recipe for cream pie, with or without coconut, can be made by following this rule: They are best when eaten fresh: Make some nice tender pastry and bake a lower crust. Prick it so that it will not puff up, or else bake it on the reverse side of a baking pan inverted in the oven. To make the cream, put two cups of milk in a saucepan to heat. Break four eggs, reserving the whites for a meringue, and put the yolks in a bowl. Beat them, and add a cupful and a half of sugar, a dessertspoonful of cornstarch and a pinch of salt. Beat this light, and if it seems too stiff, add a little milk to it before turning into the hot milk. Cook all together until thickened, and stir in a half cupful of shredded coconut. When slightly cooled pour into the pie. Take the whites of the eggs and beat them until dry and stiff. Add 12 teaspoonfuls of granulated sugar. Spread this for a meringue upon the pie. Scatter some more of the shredded coconut upon the top and put in the oven to bake a light color.

Chocolate Cream Filling.—A chocolate cream pie filling can be made from two cups of milk, four tablespoonfuls of chocolate—the large bit, for cooking chocolate—four yolks of eggs, and two tablespoonfuls of flour for thickening. Two small cups of sugar will be needed to sweeten it, and vanilla for flavoring. Use the whites of the four eggs, with 12 teaspoonfuls of sugar, for a meringue. Bake the bottom shell of pastry, and have it ready to fill when the cream is done and partially cooled.

To Keep Pastry.—Pastry can be made and kept some time in the ice-box. It works much better than when just put together, and is very convenient to have on hand. It will keep in the country, where ice cannot always be had, by plunging it deep in the flour barrel, but this is a method only available where the cook is a careful housekeeper herself, else no knowing what concoctions of bread and pastry would be shoved into the barrel of flour and mold would spoil a large amount of it.

## Hangings and Curtains.

Hangings and curtains should be shaken, brushed and put aside for future use. The taking up of the carpets and removal of all dust clear the way for whitewashing the ceiling and repapering the walls.

If the paper does not require to be renewed, it should be brushed and rubbed down with a clean, soft cloth. The cleaning of painted surfaces and the washing of floors is usually the next step in the cleaning operations.

China and glass ornaments should be washed in water not too hot, in which a little soap powder has been dissolved.

A cloudy mirror should be rubbed with a cloth, wrung out of cold water and dipped in dry whiting, then polished with a dry duster. A final polish with an old silk handkerchief will complete the work in a short time.

## Chowder for Luncheon.

Days there are when one does not know what to have for luncheon. Potatoes are always in stock in every well-ordered household. A chowder entirely innocent of fish, yet which closely resembles good fish chowder, is made as follows: Pare and slice six large potatoes, slice one onion and cut two ounces of pork into small pieces. Fry the pork, add the potatoes and onion, and cover with boiling water. Cook until the potatoes are tender, then add one quart of boiling hot water, a rounding tablespoon of butter, salt to the taste and then one beaten egg. Serve very hot.

## Oatmeal Wafers Are Good.

Your children will eat oatmeal wafers when they cannot be prevailed upon to eat the porridge itself. Take one cupful of rolled oats and one cupful of flour, with a little baking powder—just a pinch—one tablespoonful of sugar, a little salt. Rub two tablespoonfuls of butter into this mixture and just enough water to hold them together. Roll out thin on a floured board, and bake.

## FOR THE WEDDING FEAST.

Chicken Salad One of the Most Dependable of Relishes.

Chicken salad is the most dependable relish to serve at the wedding feast. It never holds the possibilities of ptomaine poisoning as fish may and it does not wilt as a green salad would, if the reception runs for some length. Here is an old family recipe: This quantity should make very nearly two quarts of salad, sufficient for 20 people, if served with sandwiches and ices. Select two plump fowl, not too old, simmer in boiling water until tender. Do not cut them up before cooking, and do not cook in cold water, as this draws out the juice. When tender, remove from the liquor, cool and cut into dice. Add one pint of celery but in dice, mixed lightly, sprinkled with a little salt. If you do not like oil use this dressing: Beat the yolks of seven eggs, add seven pinches of mustard, seven teaspoonfuls of sugar; place in a porcelain stew pan, add slowly seven tablespoonfuls of boiling vinegar. Cook slowly until thick; mix with the chicken, add one cupful of good sweet cream, whipped light, and salt and pepper to taste. If you like oil try this mayonnaise dressing: Into the well-beaten yolk of one egg add half by drop one pint of olive oil. Drop two eggs hard; rub into the yolks a dash of cayenne pepper, one-half spoonful of salt. Add this to the yolks and oil. Now add finely chopped whites of the eggs and juice of half a lemon; mix well, then add the well-beaten white of the uncooked egg, and the dressing is ready for use.

## "HAY STOVE" IS HANDY.

Saves Fuel and Discomfort During the Hot Weather.

Here is a good way to keep the kitchen cool and also to save fuel: Take an old trunk or a wooden box about the size of a trunk, fill with hay, pack tightly and make four or five holes in the hay to accommodate pots of different sizes. Prepare your meat, vegetables, rice, fruit or whatever you wish to cook, put on gas stove and let come to boiling point. Take off and put into holes in your hay stove; have a tightly fitting cover on each pot and close the lid, which must also be lined with hay and lastly with netting or cheesecloth to keep the hay from spilling. If put in while preparing lunch or just after everything will come out nicely and thoroughly done by a seven o'clock dinner. Garment made in the house and in camp during summer, when we would put our dinner to cook at daybreak, go on an excursion, come back at noon hungry and tired, lift the lid of our hay stove and find our dinner ready to be served and eaten. Everything gets thoroughly done without burning or boiling dry.

## Macaroni à la Creole.

Take the required amount of macaroni or spaghetti; put over to boil in slightly salted boiling water; take three or four generous slices of breakfast bacon, rather fat, cut up in small dice, put in frying pan and fry; cut up one or two good-sized onions and a very little garlic (if liked), fry in bacon fat but do not burn; now open a good sized can of tomatoes and pour contents in with bacon and onions; cook until tomatoes are all dissolved; take one-half pound common cheese, cut in small pieces, put in with the tomatoes; when cheese is melted pour all over the macaroni, which has previously been drained in colander; stir all together and serve. Don't forget to season with salt and pepper to suit taste. This is a southern dish and is fine.

## Good Treatment for Floor.

The simplest and one of the prettiest of treatments for a floor is as follows: Wash the floor well and let it dry. Then go over it with a cloth dipped from time to time in cast oil, which not only cleanses, but penetrates the floor so that less of the boiled oil is required. In two quarts of boiled oil put beewax the size of half of an egg and boil together till melted and thoroughly mixed. The utmost care must be taken in doing this, as both materials are inflammable. While the oil is still warm apply with a wide paint brush. If the wood has a handsome grain, the oil brings it out beautifully. It only requires dusting from week to week.

## Hamburg Steak à la Tartare.

To a pound of hamburger steak add a green pepper and a slice of onion chopped fine. Shape into balls, pressing the balls flat, with a depression in the center of each. Put into a frying pan and break the yolk of an egg into the depression of each; bake the yolk with a little melted butter and set the frying pan into the oven. Let the eggs and meat cook about five minutes, then remove to a hot serving dish, pour over one and one-half cups of hot brown or tomato sauce and serve at once.

## Lockjaw Remedy.

As soon as symptoms of lockjaw appear put some coals in an iron dish, pour over them a handful of sugar, and woolen rags, or leather, or both, and smoke the wound thoroughly. Wrap a blanket around the limb and the dish to hold the smoke. Rub wound thoroughly with turpentine in which has been dissolved all the camphor it will contain. Continue treatment until all symptoms disappear.

## Prevent Molds.

It is much better than moth balls to put a small bottle of chloroform, one or two ounces, in the bottom of the packing chest. Split the cork that it may evaporate gradually. It will kill all the molds and many disease germs.

## AT FORMAL DINNER

EFFECTIVE DECORATIONS FOR THE TABLE.

Millinery Ideas of the Moment Lend Themselves Well to Pretty Arrangements That Will Delight the Eye.

It is evident that not only have the milliners invaded the florists' domain, but that the latter have retaliated in good earnest, for their windows bear a striking resemblance to the show windows of a millinery shop in which hats, ribbon and lace vie with the fragrant beauties for prominence.

Large flat hats of Tuscan straw in all the pastel shades are converted into the most charming receptacles for cut flowers and used for table decorations.

One arrangement is effected by standing a bowl of water in the up-turned crown and filling it with flowers, allowing them to trail out gracefully over the brim, which by means of ribbon ties is shaped to simulate a flower-basket.

Again, the crown is filled with a fancy basket of sweets hidden under an arrangement of flowers, lace and ribbon.

Wonderful combinations in the way of color greet the eye and are rather startling to the woman who has "no-tions" about such things. American beauties hob-nob with sweet peas and violets keep close company with yellow tulips. Such innovations may pass muster in a florist's window, but they would best be left there.

Ribbon figures conspicuously in the season's floral decorations, appearing usually in the form of tiny, fluffy, tuft-like rosettes of baby ribbon.

A popular and attractive arrangement is to fill a low basket with fern fronds of some feathery variety, then dot it here and there with rosettes of pink, yellow, red or whatever color has been selected for the color scheme. Such an arrangement is much less expensive than to use cut flowers, yet produces the desired effect.

A novel floral centerpiece was made up of tiny pots, each holding a maiden-hair fern, ready for transplanting, arranged in a basket tray.

The pots were wrapped in green zephyr paper, held in place by lucky-green satin ribbon that led to individual places and thus converted the centerpiece at the close of the meal into pleasing souvenirs of the occasion.

Here and there among the pots were green carnations.

Tulle vases with ribbon for popularity in combination with flowers, and is especially useful when a soft, wavy-line effect is desired. For banking a table or mirrors green tulle and smilax are charming.

The vase and bowl, that have long been the accepted receptacles for cut flowers, have been replaced by the fancy basket and straw jardiniere, which even the most conservative must admit form a most fitting setting for the fragrant blossoms.

## Chicken in Bean Crock.

Cut chicken in small pieces as for stewing; wash and wipe dry; sprinkle with salt; dip each piece in melted butter and roll in flour, putting larger pieces in both a of crock and pieces of fat, if any, on top. Pour over this one cup and a half of boiling water and cover tightly. Bake in moderate oven one hour and a half for spring chickens. In this way the gravy already is prepared, so when the chicken is lifted out it is ready for table. When I prepare chicken this way I do not have to touch again until cooked. And to save gas I bake my potatoes and a pile of pudding all with the same fire. Squabs or small pieces of beef are delicious cooked in this way. In cooking meats this way all the juices are retained. Many people complain of the breast of fowl being dry, but cooked this way it is juicy.

## Caramel Junket.

If one is fond of caramel or plain junket, there is no dessert for summer more delicate. Two cups of milk, one-third cup of sugar, one-third cup of boiling water, one junket tablet, a pinch of salt, one teaspoonful of vanilla. Heat milk until blood warm. Caramelize sugar, add boiling water, and cook until syrup is reduced to one-third cup. Cool, and add milk slowly to syrup. Break the tablet into small bits, or powder it, add to mixture, with salt and vanilla. Turn into cups or dish, let stand until the junket congeals. Then place in the refrigerator to chill. Just before serving cover the top with whipped cream and chopped nuts.

If plain junket is preferred it may be flavored with sherry wine or nutmeg instead of vanilla.

## Vienna Chocolate.

While the first course and the bar-lecuen and cream cheese are being eaten the Vienna chocolate may be prepared ready to close the repast. Heat a quart of milk to the boiling point. Put into the blazer four ounces of chocolate cut in small bits, two tablespoonfuls of sugar and three tablespoonfuls of hot water. Cook over the flames until smooth and shiny. Add the hot milk and a half teaspoonful of vanilla with a little cinnamon. If you like the combination, then whisk with a muddler or egg beater. Put into each cup a spoonful of whipped cream and pour the hot chocolate over it.

## Digestible Bananas.

If bananas disagree with you, scrape off the rough surface next to the skin. This is the indigestible part.

## HINTS FOR THE HOUSEWIFE.

Alcohol will remove candle grease.

All vegetables should be put into boiling water.

A brush dipped in salt water should be used in cleaning bamboo furniture.

All corks should be washed, thoroughly dried and kept for any future use.

Varnished woodwork can be easily cleaned and brightened with crude oil.

If you wish to peel onions and keep cheerful take off the skins under water.

A little raw linseed oil rubbed upon a stovepipe will stop rust; cover the plates with a little blacking and polish.

When running brass rods through window curtains, put an old glove finger over the end that is being pushed through the hem. Unless this is done the material is apt to tear.

Gas burners, like other things, are apt to get dirty. Very often there is quite a little collection of rubbish on them, and if this is cleared away the improvement in the light is very noticeable.

Salt moistened with vinegar will remove burnt marks from enameled saucepans and dishes; but don't forget that they should be soaked in cold soda water for a few hours first to loosen the stains.

## CARE OF PICTURE FRAMES.

May Be Cleansed and Freshened with Little Trouble.

The gilt frames of pictures or mirrors, if they are not so far gone as to require gilding, may be cleansed by just a simple washing with spirits of wine or oil of turpentine.

Take a small sponge and, having wet it in either of these liquids, wring it out thoroughly and then apply. The gilt should not be wiped afterwards in order to dry it; leave it to dry of itself.

Gold paint comes in very nicely when the frames are somewhat bare and worn, and want more than a simple washing. But before applying it, be careful to have the surfaces perfectly clean.

With a small soft brush or duster remove all dust, then gently wash with lukewarm water and a mild toilet soap. After the frame has been thus thoroughly cleansed, then apply your gold paint.

Do not wet the frame overmuch when washing it, for this would remove all the old gilding. A lightly wrung sponge is the best thing to use.

## Creamed Tongue (Calves').

This is a new dish, hailing from Philadelphia, and while tasting much like sweetbreads is even more delicate. The tongue used is calves', and it may be prepared the day before using. Boil in salted water until tender, then cool in the water in which it was cooked. Peel and trim off all the rough pieces about the roof, then slice in small pieces. When ready to cream in the chafin dish put into the blazer two tablespoonfuls of butter and three level tablespoonfuls of flour. When bubbly and blended add a cup and a half of milk or cream, half a teaspoonful of salt, a dash of cayenne, a grating of nutmeg and a tablespoonful of minced parsley. Stir until smooth and creamy, add two cupfuls of the sliced tongue, stir until heated thoroughly, then take up on a hot dish and set over the hot water pan while you prepare the potatoes.

## Cleaning Plumes.

Shave and wet one-half bar of naphtha soap in a granite basin. When thoroughly dissolved add this to a washbowl of warm soft water. Put the plumes in and let remain for about 15 minutes, moving it around in the bowl. After the dirt is loosened up take water of the same temperature to rinse it in. Now lay it on a table or oleothin and with a soft brush, such as an old toothbrush, brush it gently in outward strokes, using soap on the brush if necessary. Put it under the faucet, and let the water run on it until it is thoroughly clear of the soap. Squeeze the water out, but do not twist the feather. Hold it firmly in the palm of the hand. Pin to a curtain to dry with the head up, and the fibers falling down toward the end.

## Taking Ink Stains From Linen.

Turpentine and soap will remove ink stains from linen. A few drops added to water in which clothes are boiled will whiten them. Turpentine will exterminate roaches and also moths if sprinkled about. Turpentine will remove wheel grease, pitch and tar stains. A few drops on a woolen cloth will clean tan shoes nicely. Ivory knife handles that become yellow can be restored to their former whiteness by rubbing with turpentine. Carpets can be cleaned and colors restored by going over occasionally with a broom dipped in warm water in which a little turpentine is added. An equal mixture of turpentine and kerosene oil will remove white spots from furniture caused by water.

## Preserved Pineapple.

Select ripe fruit, pare, and with a small-pointed silver knife carefully remove the eyes. Now cut the apple in small square pieces, rejecting the core, or shred it with a fork. Weigh, and allow three-quarters of a pound of sugar to each pound of fruit. Put all together in a preserving kettle, stir well and stand in a cool place over night. In the morning bring slowly to a boil, skim, and cook gently for half or three-quarters of an hour. Pour into jars and seal. A tablespoonful of brandy poured in the mouth of the jar just before sealing adds to the richness of the fruit and prevents its softening.



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For Portsmouth  
and  
Portsmouth's Interests.

THURSDAY, JUNE 27, 1907.

THEY WILL GAIN STRENGTH

It is probably true, as philosophers say, that the world has never advanced steadily. Periods of rapid progress have always been followed by periods of reaction. Yet, all that was gained during the progressive periods was never lost when conservative thought once again became ascendant in the minds of the people and when radicalism once more became paramount a distinct advance could always be noted. This always has been true and always will be.

We are told that the wave of radicalism which has swept over America during the past few years will subside. The people will tire of their reform efforts and will return, in a measure, to their former indifference. This may or may not prove true, but if it does we may be sure that old conditions will never again be tolerated. The people may be apparently apathetic and they will remain passive as long as they are assured that their affairs are being, on the whole, well conducted, but if an attempt is made to swing the pendulum too far back they will rouse at once. They have learned their power and they will not forget.

The world changes and perhaps history will not always repeat itself. Maybe, radical ideas will this time continue to prevail. We do not mean the radicalism which offers impossible remedies for social and industrial ills. Socialism and communism do not appeal to the great majority of the American people and it is unlikely that they ever will. The radicalism embodied in the doctrine of the square deal, however, if it can be called radicalism, is not likely to be succeeded by a conservatism which will look with favor upon special privilege. The leaders of advanced thought are too sincere, too determined and their influence is too great to permit the creation of a public opinion inimical to real reform. In certain instances, we have already noted a disposition on the part of the people to let matters take their course, without troubling themselves overmuch about the course taken, but we may be sure that this relapse into indifference is but temporary. The country over, reform ideas are stronger than ever and we believe that they will gain strength.

SOUTH ELIOT

South Eliot, June 26.

Water for the railroad has been secured from Concord, where it has been employed for several months.

Frank, Joseph and Oscar, members of Boston were in town Saturday to attend the funeral of their aunt, Mrs. Martha C. Shattuck.

The Social Workers of the Methodist Church met Wednesday afternoon with Mrs. Adeline Paul.

GOOD PROGRESS MADE

It is anticipated that the extension of the Atlantic Shore line will be far enough advanced that the road will be open to Orono by the first of next week. The work is being pushed along at a rapid pace, and General Manager Nelson is doing everything possible to get it open by July tenth to Kennebunk.

IS AWAITING ORDERS

Midshipman Henry O. Gray, lately graduated from the Naval Academy, is at his home at Mary Island waiting orders for sea duty.

## KITTERY LETTER

# Newsy Items From Across The River

## HAPPENINGS IN OUR BUSY SISTER TOWN

Various Paragraphs Of Social And Personal Interest

GOSSIP OF A DAY COLLECTED BY OUR CORRESPONDENT

Kittery, June 27.

The schooner Smith Tuttle, which went ashore at the mouth of Little Harbor Wednesday morning, was floated at midnight by Capt. T. J. Hoyt in the tug M. Mitchell Davis and beached on the flats at Frisbee's wharf, Kittery Point.

When floated she was rolling and pounding badly and the tug not got her off the rocks she would have been a total loss. The vessel's forefoot is knocked off and the garboards on her port side damaged, but considering the jagged nature of the beach where she stranded, her escape was marvelous. She is leaking considerably.

Not one vessel in ten which goes ashore on that portion of the coast is ever floated and it was the universal opinion that the Tuttle would "lay her bones" there. The last vessel to escape from that beach was the Connecticut of Bangor in April, 1891, and she was so badly damaged that she was condemned.

The Tuttle's cargo of lumber is owned by Briggs and De Long of Phippsburg, and is valued at \$400. M. L. Perkins, one of the owners of the vessel, is in town and will make arrangements for the disposition of the vessel. Messrs. Simpson and Perkins are unfortunate in their vessels hereabouts, for the Marion Draper, one of their fleet, was wrecked here April 10, 1906. Capt. Hoyt deserves much credit for saving the vessel, for maneuvering among the ledges at midnight and in thick fog is about as desperate a job as can be imagined. However, Capt. Hoyt's skillful management of his tug is town talk. The Piscataqua laid by, but her services were not required.

A home missionary society was organized this week by the Ladies Aid Society of the Second Methodist Church, at the home of Mrs. Thomas Ritchie. The following officers were elected:

President, Mrs. Anna Onstott; Vice President, Mrs. Anna Swell; Treasurer, Mrs. Annie Damon; Secretary, Miss Arvilla Shaw; Temperance Secretary, Mrs. Martha Henkle.

Schooner J. S. Lamprey, Capt. Thomas, arrived this morning from Port Reading with 500 tons of coal for George B. Bonlier.

Lightning struck Hotel Pepperell Tuesday evening and damaged one of the cupolas.

A party from here attended the '95 reunion at Peirce Hall, Portsmouth, last evening.

Joseph N. Hawes, who has been passing a few days in Boston on business, has returned home.

At the last meeting of the Woman's Christian Temperance Union, held with Mrs. Anna Todd, it was voted to observe May day by a union service at the Methodist Church on Sunday evening, June 30, at which Rev. E. H. Macy of the Second Christian Church will, by invitation, give the address. The public is cordially invited to participate in the service.

N. H. Menden and Mrs. Flora Paulsen have returned from a trip to New York, where they were the guests of relatives.

Mr. and Mrs. George Fernald and daughter, Laura of Portland are the guests of Mr. and Mrs. Mark Paulsen at their home.

Miss Elizabeth McDonald passed yesterday at Kittery.

Miss Charlotte M. Plummer is visiting at Kittery.

Book Binding

OF EVERY DESCRIPTION.

Books Made to Order.

**J. D. RANDALL,**

Ever Deane's Store, Congress St.

passing the Summer with relatives at New Castle.

Hon. Moses A. Safford, who has been at Augusta for a few days, returned home yesterday.

Mrs. Eugene B. Eastman of Portsmouth called on friends in town yesterday.

Kittery Point

If licenses were required for sailing pleasure boats it is doubtful if a certain family who visit here in the summer would do much more of it. Their performances in their sailboat are the talk of the town, and the performance on Wednesday afternoon was no exception. Starting out just before the thunder squall with a party of six they ran ashore three times, were hauled off twice by different gasoline boats, ran into one of them and slightly damaged her and ended the cruise by getting caught out in the shower.

The navy collier Marcellus, which arrived here Wednesday with coal for the navy yard, was formerly the German steamer Titania. She was built at Sunderland, England, in 1879, and was purchased by the government in 1898.

Lockwood DeForest and Dr. William Wesselhoef of New York and York Harbor called on friends here Wednesday.

British steamer Amethyst, now unloading pulpwood at the paper mill, will probably go from here to Philadelphia to load coal for Halifax, thence to St. Anne's to load for here. Sloop yacht Suzetta III, Dr. C. A. Herter of New York, owner, is in port.

Chester Kingsley of Bowdoin College and W. C. Caldwell and J. J. Kehoe of Hebron Academy have returned to the Atlantic Shore line this year as conductors. Caldwell is at present employed on the mail car.

Miss Susie Usher of New York has joined her sister at their studio here. The so-called farmers' telephone line, recently installed between here and Portsmouth, leaves much to be desired in the way of telephone service. Nearly every shower or heavy wind puts it out of commission and subscribers are caused much annoyance.

## PORT OF PORTSMOUTH

Arrivals at and Departures From Our Harbor June 26

Arrived

U. S. collier Marcellus, Le Cain, Baltimore June 23, with 2,500 tons of coal for navy yard.

Steamer Munnatawket, Hawes, New London, Conn., to run on Isles of Shoals route.

Schooner Smith Tuttle, Barter, Phippsburg, Me., for Boston, with box boards (was ashore at Frost's Point).

Schooner Clara E. Comce, Barter, Boston for Bath.

Schooner Florence, York for New Castle, to clean and paint.

Wind east, foggy.

## STRIKE GAINING FORCE

(Special to The Herald)

Chicago, Ill., June 27.—The following telegram has been received from President Small of the Commercial Telegraphers' Union: "Everything in the shape. The tie-up is complete. Advise all locals. The sixth day of the strike finds our forces as strong as at the beginning. Not a single desertion from our ranks has been reported. There is no improvement in the service either from Chicago or San Francisco; two and three days delay is the rule. The Western Union force at Oakland, Cal., has been reduced to four men, two wife chiefs having joined the union and left their posts.

Our Farming Population.

Early in the nineteenth century about 80 per cent. of the male workers of the United States were employed on farms. During the last century the efficiency of labor has been so increased by the farm implements and machines that have come into use, that, at the present time, about 35 per cent. of the male workers of that nation produce the food and fiber of the country, and furnish an enormous surplus, which is exported to other countries.—Engineer.

## Our Farming Population.

A new idea for a room that is inclined to be dark, or where all the light and sun possible is desired, yet the furnished, dainty effect of window draperies is liked, is to simply hang a ruffle of gaily dimity, Swiss, etc., across the top of the window. This is especially effective for a bay window. The ruffle looks better if box-plated.

## Bit of Light for Dark Room.

A new idea for a room that is inclined to be dark, or where all the light and sun possible is desired, yet the furnished, dainty effect of window draperies is liked, is to simply hang a ruffle of gaily dimity, Swiss, etc., across the top of the window. This is especially effective for a bay window. The ruffle looks better if box-plated.

## Egyptians Hoard Gold.

Lord Cromer says that Egyptians have a propensity for hoarding gold. A native who recently died left \$400,000 stored in gold in his house. Many Egyptians who are possessed of wealth will borrow money at interest to conceal the fact. Large quantities of gold coins are annually melted in Egypt and converted into ornaments.

## SCHOONER ON ROCKS

# In Bad Position at Entrance to Little Harbor

## WAS ATTEMPTING TO MAKE PORT IN THICK FOG

Lying in a bad position on the jagged rocks at the mouth of Little Harbor, the schooner Smith Tuttle, Capt. James O. Barter, was in imminent danger of wreck all day Wednesday. The Tuttle ran onto the rocks about nine o'clock in the morning, while trying to make Portsmouth Harbor in the thick fog and was driven hard and fast upon the rocks.

An accident to the rudder had made the schooner unmanageable and Capt. Barter was unable to make the entrance to Portsmouth Harbor. Mrs. Barter, who was with her husband, refused to stay on the schooner and came ashore, but the crew remained on board.

The Tuttle has a cargo of 130,000 feet of box boards and is bound from Phippsburg, Me., to Boston. She is owned by Simpson and Perkins of Boothbay and is valued at \$1,200, with no insurance. She was built in 1850 and her tonnage is eighty-nine.

## SHORT LOBSTERS

Fifteen Hundred Seized at Kennebunk and Wells

One of the biggest short lobster seizures ever made in York County was made by the Maine State Lobster Inspector at Kennebunk and Wells on Wednesday afternoon and evening. The state inspector was accompanied by Inspector Jack Philbrick of Kittery, and together they found 1500 short lobsters. At the Kennebunk depot they found 5 barrels of shorts already for shipment.

## CORNELL WON

Boat Race on Hudson River—Columbia a Close Second

Cornell won the varsity eight oar boat race on the Hudson river on Wednesday afternoon, in one of the best races seen on the river. The river was rough when the crews got away, but despite this it was the best race rowed on the river for years. Cornell and Columbia had a grueling contest for the last mile, but the former gradually pulled ahead and won by a little over a second. Cornell's time was 20 m. 2-5 s. Columbia's 20 m. 4 s. Annapolis was third and Pennsylvania fourth.

## SHOALS STEAMER ARRIVES

The Munnatawket One of the Best Steamers Ever on the Route

The steamer Munnatawket arrived here on Wednesday, from New London, and she will run this summer on the Isles of Shoals route. The steamer will be in command of Captain Hawes one of the best known sea captains in Boston. The steamer is one of the best ever on the route, she is a big craft and thoroughly modern and seaworthy. She is reported to be a most excellent sea craft and able to stand any kind of weather.

## WELLS DEPOT BURNED

Station on Western Division Destroyed by Fire

The Wells railroad station on the western division of the Boston and Maine railroad was destroyed by fire shortly after five o'clock on Wednesday evening. The origin of the fire is not known, but the station was burned flat to the ground. The loss will be about \$3,000.

## PORTSMOUTH, RYE BEACH AND WALLIS SANDS EXPRESS

Will make daily trips from Portsmouth to points along the seashore to collect and deliver parcels, baggage, etc., to all parts of the beach and in Portsmouth.

Orders can be left at, or telephone to the stores of Henry P. Payne, A. P. Wentell, Rufus Wood, John Holland, Portsmouth, N. H., Charles Spear, Rye Beach postoffice, Ois. Jones's stable, and we will also call at all the hotels.

## Isles of Shoals STEAMER

## TIME TABLE

Season of 1907. Commencing June 27, 1907. Subject to change without further notice.

PORTSMOUTH and ISLES OF SHOALS HOTELS APPLIEDORE and OCEANIC

Steamer Munnatawket A FINELY EQUIPPED BOAT

Leaves Portsmouth, wharf foot of Dear Street, for Isles of Shoals, at 8:30 and 11:20 a. m., and 5:40 p. m. SUNDAYS, at 10:45 a. m. and 5:00 p. m.

RETURNING Leaves Appliedore and Oceanic Hotels, Isles of Shoals, for Portsmouth, at 8:30 and 9:15 a. m., and 3:25 p. m. SUNDAYS, at 9:45 a. m. and 3:30 p. m.

FARE FOR ROUND TRIP 50 CENTS

Good on day of issue only.

FARE ONE WAY 50 CENTS

# LOT OF LAND FOR SALE ON CASS ST.

50 feet front, 100 feet deep.

**G. E. TRAFTON,**  
Real Estate Agent,  
PORTSMOUTH, N. H.

# ISLES OF SHOALS

10 Miles Out at Sea  
THE  
APPLEDORE  
AND OCEANIC  
HOTELS

will open June 27, close September 10. A large steamer, the "Munnatawket," will run on this line during the season. The temperature at the shoals during the months of July and August varies from 60 to 72 degrees. A sojourn at these islands for a few weeks in the summer is as beneficial as an ocean voyage, without its discomforts.

CHAS. J. RAMSDALL, Manager  
Address: Randall Hall, Cambridge, Mass., until June 27th, after that date, Isles of Shoals, Portsmouth, N. H.

Actual increase 2,458,581 for twelve months ending Dec. 31st, 1906. This is the record of the

**7-20-4**  
10c Cigar

Thirty-two years New England's Favorite.

R. G. SULLIVAN Mfr  
Manchester, N. H.

DECORATIONS

For Weddings and Flowers

Furnished For All Occasions.

Funeral Designs a Specialty.

**CAPSTICK**

ROGERS ST.

PROPOSALS will be received at the Bureau of Supplies and Accounts, N. Y. Department, Washington, D. C., until 12 o'clock a. m., July 1, 1907, and a sealed proposal must be forwarded to the Bureau at the same time, to be opened at 10 o'clock a. m. on July 2, 1907. The quantity of material to be furnished is as follows: 200 lbs. of No. 10 wire, 200 lbs. of No. 12 wire, 200 lbs. of No. 14 wire, 200 lbs. of No. 16 wire, 200 lbs. of No. 18 wire, 200 lbs. of No. 20 wire, 200 lbs. of No. 22 wire, 200 lbs. of No. 24 wire, 200 lbs. of No. 26 wire, 200 lbs. of No. 28 wire, 200 lbs. of No. 30 wire, 200 lbs. of No. 32 wire, 200 lbs. of No. 34 wire, 200 lbs. of No. 36 wire, 200 lbs. of No. 38 wire, 200 lbs. of No. 40 wire, 200 lbs. of No. 42 wire, 200 lbs. of No. 44 wire, 200 lbs. of No. 46 wire, 200 lbs. of No. 48 wire, 200 lbs. of No. 50 wire, 200 lbs. of No. 52 wire, 200 lbs. of No. 54 wire, 200 lbs. of No. 56 wire, 200 lbs. of No. 58 wire, 200 lbs. of No. 60 wire, 200 lbs. of No. 62 wire, 200 lbs. of No. 64 wire, 200 lbs. of No. 66 wire, 200 lbs. of No. 68 wire, 200 lbs. of No. 70 wire, 200 lbs. of No. 72 wire, 200 lbs. of No. 74 wire, 200 lbs. of No. 76 wire, 200 lbs. of No. 78 wire, 200 lbs. of No. 80 wire, 200 lbs. of No. 82 wire, 200 lbs. of No. 84 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is the best lamp for all-round household use. Made of brass throughout and beautifully nicked. Perfectly constructed; absolutely safe; unexcelled in light-giving power; an ornament to any room. Every lamp warranted. If not at your dealer's, write to our nearest agency.

STANDARD OIL COMPANY OF NEW YORK  
INCORPORATED

The Best Furnished and Leading Hotels at the Beach.

Most disfiguring skin eruptions, scrofula, pimples, rashes, etc., are due to impure blood. Burdock Blood Bitters is a cleansing blood tonic. Makes you clear-eyed, clear-brained clear-skinned.

"Selling 'The Togs Of The Period.'"

**GRAY & PRIME,**  
nts for Portsmouth  
and vicinity,  
**111 MARKET ST.**

New York City  
HOTEL  
**ST. DENIS**  
BROADWAY AND 11TH STREET  
NEW YORK CITY.

Within Easy Access of Every Point  
Interest. Large Dining Room,  
Cafeteria, Smoking Room, Billiard Room,  
Sofa and Bed Rooms, Bathing, etc., etc.,  
Carriage and Hired Carriages, etc., etc.

**ROOMS \$1.50 PER DAY AND UP**  
**EUROPEAN PLAN.**  
Table d'Hôte Breakfast 50c.  
**WM. TAYLOR & SON, Inc.**

To the pinnacle of success. We especially call your attention to our hot weather goods—

Outing Suits  
Blue Serges  
Fancy Vests  
Alpacas  
Soft Shirts

## Straw Hats, including Panamas

Everything for comfort in the  
Shoe Department.

## Trunks and Bags for the Traveler.

# N. H. BEANE & CO.,

Boots, Shoes and Clothing,  
NO. 3 CONGRESS ST.

**FIRE ARMS**  
**Blank Cartridges**  
**Sporting Goods**

**A. P. Wendell & Co.,**  
2 Market Square.

# Commercial Club Whiskey

**A Pure Beverage Especially Adapted for Sickness. All First-class Dealers Keep It**

BOTTLED BY EUGENE LYNCH, BOSTON, MASS.

Thomas Loughlin, Islington Street  
AGENT FOR PORTSMOUTH

**WOULDN'T  
YOU?**

Wouldn't you like to have us do the hard part of your sewing for you?

See the motor in our window.

ROCKINGHAM COUNTY  
LIGHT & POWER CO

**SPRING SUITINGS,**  
OVERCOATINGS, VESTINGS AND TROWSERINGS.

Our stock is selected carefully, chosen with discriminating care and a ripened judgment in buying and selling from the best productions of the weaver's art, and as a consequence we offer the finest

## Domestic and Imported Woolens

### Military and Naval Tailoring.

**CHARLES J. WOOD.**  
3 PLEASANT STREET.  
TELEPHONE 3D-12.

## The American Cloak Co.

Offers a Choice Selection of

## SPRING AND SUMMER GOODS

### At 10 Per Cent Discount

New and Stylish Suits for Ladies just received. Also  
Waists, Skirts, Coats, Silk Underskirts, etc.

14 MARKET STREET

Terms—Cash or Credit.



**GOOD POLISH FOR FLOORS.**

The arrangement, and service of a formal luncheon are much like those for dinner, save that the bare table with ornamental doilies and center-piece is often used. Plates for bread and butter are appropriate for luncheon. Effervescent waters are sometimes served rather than wine for this meal, especially where only women are present.—Harper's Bazar.



## HERALD.

MINIATURE ALMANAC  
JUNE 27.

SUN RISES ..... 4:39; MOON RISES, 10:10 P. M.  
SUN SETS, ..... 7:23; FULL MOON, 10:00 P. M.  
LENGTH OF DAY, 15 1/2

Last Quarter, July 24, 9h. 34m., morning, W.  
New Moon, July 10th, 10h. 17m., morning, E.  
First Quarter, July 24th, 9h. 34m., morning, E.  
Full Moon, July 24th, 11h. 30m., evening, E.  
Last Quarter, July 24th, 9h. 34m., evening, E.

## HAVE YOUR PAPERS FORWARDED

SUBSCRIBERS GOING AWAY FOR SUMMER VACATIONS MAY HAVE THEIR PAPERS FORWARDED TO THEIR TEMPORARY ADDRESS, WHETHER THEY ARE ABSENT FOR LONG OR SHORT PERIODS, WITHOUT EXTRA CHARGE. KEEP IN TOUCH WITH EVENTS AT HOME BY HAVING YOUR LOCAL PAPER SENT TO YOUR PLACE OF SOJOURN.

## THE TEMPERATURE

Seventy degrees above zero was the temperature at THE HERALD office at two o'clock this afternoon.

## CITY BRIEFS

Everything looks good at the summer resorts.

Cucumbers are not of the best possible quality.

The crops have a most promising appearance now.

Have your shoes repaired by John Mott, 34 Congress street.

The police have issued their customary Fourth of July orders.

The electrical storms this year have been unusually terrifying.

The scorching automobilist and motor cyclist must be checked.

Portsmouth will give its newspaper guests a hearty welcome on Saturday.

The prospect of a playground is a pleasing one for Young Portsmouth.

The Kittery Yacht Club has prepared an elaborate program for Independence day.

York Beach is looking forward with pleasure to another season of good bathing.

Another sale of trimmed hats at Moorcroft's Friday and Saturday, 98 cents, \$1.98, \$2.98, \$3.98, \$4.98.

The navy yard workmen have of late had much work to do on Uncle Sam's colliers.

The Thomas Stalley Aldrich memorial proposition has awakened unexpected interest.

The largest stock and lowest prices for monuments as we do not have the expense of agents and customers get the discount, John H. Dowd, Market street.

## JUST LISTEN TO THIS

The fast oarsmen who are looking around for spins on the river might call on Capt. Moulton of the Police and produce the article that talks for a good boat race. The Captain has all the moves that go with rowing races and his friends say it's time for Charley May, Billy Merrill, Capt. Mates and other local oarsmen with a double-bank stroke to sit up and take notice.

## CONDITION CRITICAL

The condition of little Velma Caswell was reported critical this noon and the attending physicians stated that death might occur at any moment.

If you haven't the time to exercise regularly, Sloan's Regulator will prevent constipation. They induce a mild, easy, healthy action of the bowels without gripping. Ask your druggist for them. 25c.

## Arthur Dedes

33 Market St.  
WHOLESALE AND RETAIL  
Fruit Dealer

Oranges, from \$3 to \$3.75 per box.

Bananas, 8 and 9 hands, bunches from \$1.50 to \$1.75.

Lemons, from \$4 to \$5 box.

Cantaloupes, from \$3 to \$3.50 box.

Pineapples, from \$3 to \$3.50 box.

All Kinds of Fruits at the Lowest Prices

## FLOWER MISSION DAY

Splendidly Observed by Members of Local W. C. T. U.

AT HOME FOR AGED WOMEN ON THURSDAY AFTERNOON

There was a meeting of the Woman's Christian Temperance Union on Wednesday afternoon at the Home for Aged Women, in observance of Flower Mission day. The meeting was from three to six o'clock and many donations of money and useful articles were received for the benefit of the home.

An interesting program was given, as follows:  
Donation of flowers, fruit and useful articles.

Hymn, "I Need Thee Every Hour"  
Reading from flower mission cards by members of the union

Prayer  
Hymn, "Christ for the World We Sing."

Reading, "Divine Harmonies"

"A brief Sketch of Our Flower Mission"

Singing, "By Cool Siloam's Shady Rill"

Flower Mission responsive reading.

Solo  
State and national report of work

Reading, "Frances Willard and the Lampfighter."

Music  
Reading, "The Voice of the Flowers"

Recitations and singing by children

Reading, "Frances Bennett Callaway, A Noble Flower Missionary and Her Work"

Music  
Paper, "The Advantages of Flower Mission Work to Any Community."

This was followed by discussion of the question, "What Can I Do to Help?"

The white ribbon benediction concluded the program.

The visit of the members of the W. C. T. U. really made Wednesday a gala day at the home and the work of the Flower Mission department was splendidly demonstrated.

There were huge bouquets of beautiful blossoms, including lilies, syringas, gladioli, roses and pansies.

Misses Harriet Billbruck and Della Cornish provided instrumental music and there were solos and duets by Miss Billbruck, Miss Cornish, Mrs. Cornish, Misses Ethel and Jennie Lynn and Miss Ruth Marden. Misses Billbruck and Cornish acting as accompanists.

Miss Lena Morrill read "Divine Harmonies" and Miss Fanette L. Deveron told of the origin of flower mission work.

The responsive reading was directed by Mrs. L. H. Perkins, president of the union, and Miss Lizzie D. Tripp gave the report of work accomplished.

There were also readings by Lavina Lamprey and Mrs. Mary Sterling, while Master Charles Sterling, Ruth Marden and Ethel and Jennie Lynn gave the recitation, "The Flowers."

After the exercises, bouquets of pansies, each with a flower mission card and a package of candy given by Mrs. Fred Moses, were distributed among the inmates of the home by Misses Smart, Robinson, Morrill and Marden.

Twenty-five packages, containing coffee, tea, sugar, breakfast foods, condensed milk, beef extract and other things were received by the union, with \$2.61 in cash.

Flowers were sent to families in this city recently bereaved.

Miss Tripp was in general charge of the meeting, assisted by Mrs. Perkins and the members of the union, the young ladies arranging the flowers.

The object of the Flower Mission is to distribute flowers among the poor and unfortunate and to carry on philanthropic and helpful work of every kind. Its aim is to "give comfort, sympathy and good cheer."

The local union has in six months sent out twenty-five bouquets, twenty-three text cards, twenty garments and made ten donations of jellies, fruit, eggs, chickens, pies, cake and various delicacies to poor families. In the same period, forty-two visits have been made.

LARGEST EVEN KNOWN

Senior Class This Year Breaks Record for Dartmouth

Dartmouth on Wednesday graduated the largest class in the history of the college, sending out 220 young men. Of these, eighty-four claim residence in Massachusetts and sixty-two in New Hampshire.

John Roy Melane of Milford, son of former Governor John Melane and for years a summer resident of York Beach, was one of the senior class

speakers, his subject being "America's Master of Imaginative Prose."

The degree of bachelor of arts was conferred upon Jonathan Piper of Stratham.

George Warren Grobenstein, well known here, and Harold Parker of this city received the degree of bachelor of science.

## KODAK



GET all there is to summer time—with a Kodak. Whether you motor by land or by sea, ride the wheel or spend your vacation on a yacht—for all outings don't leave Kodak behind. Picture making the Kodak way is delightfully simple, certain and inexpensive. It's all by daylight.

Brownie Cameras, \$1.00 to \$9.00

Kodaks, \$5.00 to \$35

Kodak Developing Boxes, \$1.00

**H. P. MONTCOMERY**

6 Pleasant St., Opp. P. O.

## PERSONALS

Charles W. Gray was in Boston on business today.

Miss Margaret Gardner is visiting relatives in Concord.

Mrs. Samuel Gardner of Fleet street is visiting in Claremont.

George W. Boardman made a business trip to Concord today.

Winifred Gray of Noble's Island has taken a residence on New Castle avenue.

The family of Frank M. Bennett has moved to Wallis Sands for the summer.

George A. Wood and his son Keith have returned from an extended bicycle trip.

Frank Shackley of Foxboro, Mass., formerly of this city, was a visitor here today.

Edgar Grover, recently married, returned to his duties in Boston on Wednesday.

Thomas J. Donovan and William T. Foley are passing the day in Manchester.

Edward Plummer Norris has returned from Dartmouth to pass the summer vacation.

Mrs. Thomas Bailey Aldrich and son Talbot have taken a cottage at York Harbor for the summer.

Hon. Gardner B. Emmons and family of Concord have opened their summer home at York Beach.

Mrs. Mary E. Osgood of Smoot was a visitor at her summer residence in New Castle on Wednesday.

Mrs. A. D. Wood and her two children of Middle street are passing a few weeks at Mechanicsville, N. Y.

Attorney William E. Marvin is in Manchester, in connection with the case of Kilburn and Spiney vs. Meleon today.

Thomas Dudley, formerly of this city and now engaged in the painting business in Dover, passed Wednesday with friends here.

The engagement is announced of Battle May Chandler, daughter of Mr. and Mrs. Walter G. Chandler of Pleasant street, and Harry Bennett Christleton.

Manager Charles J. Ramsdell of the Isles of Shoals hotels, was here Wednesday night. He reports that it is the best outlook for the hotels on the islands this summer that he has ever known. There are due bookings and everything points to a most successful season.

PICNIC AT HAMPTON BEACH

The annual picnic of the Sunday school of the Middle Street Baptist Church was held on Wednesday at Hampton Beach. The trip to and from that resort was made in special electric cars and a very enjoyable day was passed.

HE DID IT ON THE QUIET

A well known railroad man has furnished quite a surprise for his fellow workmen and friends by a quiet marriage, said to have taken place in Newburyport or Boston a few days ago.

## IN ST. JOHN'S CHAPEL

Quiet but Fashionable Wedding Celebrated at Noon

CLERGYMAN WAS REV. HENRY E. HOVEY, RECTOR OF CHURCH

A quiet but fashionable wedding occurred at high noon today at the famous St. John's Episcopal chapel on State street, where Dr. Franklin Elijah Spear of Lisbon, this state, was united in marriage to Miss Maude Gibson Wilmarth of New Castle, the ceremony being performed by Rev. Henry Emerson Hovey, rector of St. John's.

The bride is a sister of Mrs. E. O. Crossman of Lisbon, wife of the collector of internal revenue for the district of New Hampshire, and the ceremony was performed in the presence of members of the families of the bride and groom and a few invited friends from the summer colony at New Castle, where the bride has been, visiting Dr. and Mrs. Crossman, who are passing the summer at that resort. Previous to her engagement to Dr. Spear, she was a teacher.

The groom, who is a native of Charlotte, Vt., is a bright young physician, associated with Dr. Crossman in practice in Lisbon.

Following the ceremony, a wedding lunch was served in the Colonial dining room at The Stockingham. The wedding trip will be by automobile through Vermont and New Hampshire, upon which the start was made this afternoon.

Dr. and Mrs. Spear will reside in Lisbon and enter upon their life together with very pleasant prospects and with very hearty good wishes from their friends.

## OBSEQUIES

The funeral was held on Wednesday afternoon at three o'clock of Mrs. Georgiana Batchelder from her late home at North Hampton. Rev. Mr. Nevers was the officiating clergyman. The body was brought to this city and sent to Concord for interment by Undertaker O. W. Ham on the 8.30 train this morning.

Funeral services over the body of Clarke E. Partington were held at two o'clock this afternoon from the home of his parents, Mr. and Mrs. William E. Partington, 97 State street. Rev. George W. Gillo officiated. Burial was in South cemetery, under the direction of Undertaker Ham.

Itching piles provoke profanity, but profanity won't cure them. Doan's Ointment cures itching, bleeding or protruding piles after years of suffering. At any drug store.

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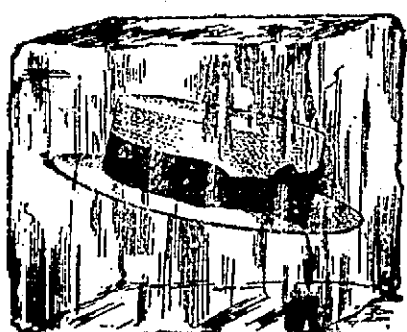
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Well, well, we guess.  
Fine line?  
Finest ever.

We are showing a line of Straw Hats that has no weak points.

It takes a big line of Straw Hats to meet all requirements.

We have them in several blocks and grades.

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(SUCCESSORS TO ILSLEY & GEORGE)

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**ACCIDENT AND HEALTH INSURANCE.**

Can you afford to take a chance of losing your time by accident or sickness when for \$1.00 per month the North American Accident Company will pay you for all time lost?

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**A WHISKEY FOR EVERY MAN.**

The highest quality of Eastern Rye Whiskey. Especially adapted for family and medicinal use. Sold by all first-class dealers.

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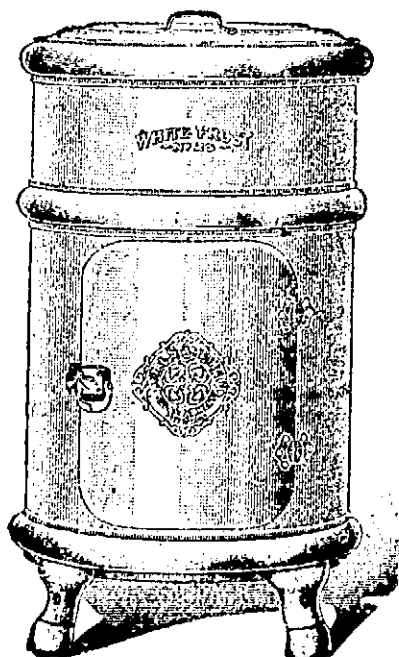
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CAUTION—Be sure and see that our Horse Head Trade Mark is on every bottle.

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The Lock, Handle, Hinges, etc. are Brass and Absolutely Rust Proof

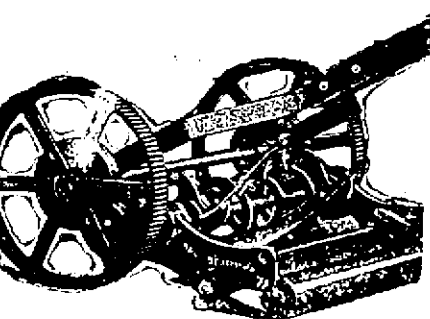


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**LAWN MOWERS**

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